

Chilled Bloody Mary Soup with Crabmeat

from Roberta Nelson, © The Martha Stewart Cookbook: the Original Classics

6 tomatoes	¼ C Worcestershire sauce
4 large red peppers, seeds and ribs removed	Hot red pepper sauce, to taste
2 large green bell peppers, seeds and ribs removed	2 T freshly grated horseradish, or to taste, plus more for garnish
2 cucumbers peeled and seeded	½ C (4 ounces) vodka, optional
3 celery stalks, strings removed	Kosher salt and freshly ground black pepper
1 small garlic clove	1 lb. jumbo lump crabmeat, picked over for shells and cartilage
1 red onion	
3 T extra-virgin olive oil	
Juice of 2 limes, or to taste	

Cut the tomatoes, peppers, cucumbers, celery, garlic, and onion into large chunks. Working in batches, puree the vegetables in a blender or in the bowl of a food processor, adding some olive oil to each batch.

Strain the pureed vegetables through a fine sieve or a cheesecloth-lined strainer into a large bowl. (This will remove the skins and seeds.)

Stir in the lime juice, Worcestershire sauce, hot sauce, horseradish, and vodka, if using and season with salt and pepper. Cover with plastic wrap, and chill at least 2 hours, or overnight. Before serving, taste and adjust seasoning. The amount of lime juice needed will depend on the acidity of the tomatoes.

Ladle the soup into bowls, and place about 1/4 cup of crabmeat in the center of each bowl. Garnish with fresh horseradish, if desired. Serve chilled.

Serves 8 to 10